

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



JOINT OFFICE: Viale delle Terme di Caracalla 00100 ROME Tel: 39 06 57051 www.codexalimentarius.net Email: codex@fao.org Facsimile: 39 06 5705 4593

CX 4/30.2

CL 2005/32-FAC
July 2005

TO: Codex Contact Points
International Organisations

FROM: Secretary, Codex Alimentarius Commission, Viale delle Terme di Caracalla,
00100 Rome, Italy

SUBJECT: Request for Comments at Step 3 on Proposed Draft Revision of the Codex *Class Names and International Numbering System* (CAC/GL 36-1989)

DEADLINE: 30 January 2006

COMMENTS: To:

Copies to:

Netherlands Codex Contact Point
Ministry of Agriculture, Nature and Food
Quality
P.O. Box 20401
2500 E.K. The Hague
The Netherlands
Fax: +31 70 3786141
E-mail: info@codexalimentarius.nl

Secretary
Codex Alimentarius Commission
Viale delle Terme di Caracalla
00100 Rome, Italy
Fax: +39 06 57054593
E-mail: codex@fao.org

BACKGROUND

1. The 37th Session of the CCFAC endorsed the recommendation of the *ad hoc* Working Group on the Harmonization of Terms Used by Codex and JECFA to start new work on the revision of the Codex *Class Names and International Numbering System for Food Additives* (CAC/GL 36-1989) and to submit a project document for new work to the 28th Session of the Codex Alimentarius. It further agreed that, subject to approval of new work, the revised Section II "Table of Functional Classes, Definitions and Technological Functions", as contained in CRD 4 (Report of the Working Group on the Harmonisation of Terms Used by Codex and JECFA), would be circulated for comments at Step 3 with the understanding that the Table was subject to further elaboration by the Committee.
2. The Committee agreed to reconvene the *ad hoc* Working Group on Harmonization of Terms Used by Codex and JECFA prior to its 38th Session under the Chairmanship of the United Kingdom to consider the revised Section II with comments submitted at Step 3 (ALINORM 05/28/12, paras 94-95).
3. The 28th Session of the Codex Alimentarius Commission approved as new work the proposal to revise the Codex *Class Names and the International Numbering Systems for Food Additives* (CAC/GL 36-1989) presented by the 37th Session of the Committee (ALINORM 05/28/41, para.93 and Appendix VIII).

REQUEST FOR COMMENTS

4. Members and interested International Organizations are invited to provide comments at Step 3 on the attached Section II "Table of Functional Classes, Definitions and Technological Functions" of the Codex *Class Names and International Numbering System for Food Additives* (CAC/GL 36-2003), as directed above, ***preferably by e-mail, not later than 30 January 2006.***

Proposed Draft revision of Codex *Class Names and the International Numbering Systems for Food Additives* (CAC/GL 36-1989)

**Section 2 “Table of Functional Classes, Definitions and Technological Functions “
(N07-2005)**

at Step 3

Functional Classes	Definition	Sub-classes
1 Acid	A food additive, which increases the acidity and/or imparts a sour taste to a food	Acidifier
2 Acidity Regulator	A food additive, which alters or controls the acidity or alkalinity of a food	Acid, alkali, base, buffer, buffering agent, pH adjusting agent
3 Anticaking agent	A food additive, which reduces the tendency of particles of food to adhere to one another	anti-stick agent, drying agent, dusting agent
4 Antifoaming agent	A food additive, which prevents or reduces foaming	Defoaming agent
5 Antioxidant	A food additive, which Prolongs the shelf-life of foods by protecting against deterioration caused by oxidation, such as fat rancidity and colour changes	Antioxidant synergist, antibrowning agent
6 Bleaching agent	A food additive (non-flour use) used to decolourize food. Bleaching agents do not include pigments	
7 Bulking agent	A food additive, which contributes to the bulk of a food without contributing significantly to its available energy value	Filler
8 Carbonating agent	A food additive used to provide carbonation in a food	
9 Carrier	A food additive used with another food additive, a nutrient or a flavouring agent to facilitate the introduction or delivery of the other food additive or to maintain its integrity. The technological effect of the carrier food additive is solely on the food additive, nutrient or flavouring agent with which it is used	Carrier solvent, nutrient carrier, diluent for other food additives, encapsulating agent
10 Colour	A food additive, which adds or restores colour in a food	Decorative pigment, surface colourant
11 Colour retention agent	A food additive, which stabilizes, retains or intensifies the colour of a food	Colour fixative, colour stabilizer, colour adjunct
12 Emulsifier	A food additive, which forms or maintains a uniform mixture of two or more immiscible phases such as oil and water in a food	Plasticizer, dispersing agent, surface active agent, crystallization inhibitor, density adjustment (flavouring oils in beverages), suspension agent, clouding agent
13 Emulsifying salt	A food additive, which rearranges cheese proteins in the manufacture of processed cheese, in order to prevent fat separation	Melding salt

Functional Classes	Definition	Sub-classes
14 Firming agent	A food additive, which makes or keeps tissues of fruit or vegetables firm and crisp, or interacts with gelling agents to produce or strengthen a gel	
15 Flavour enhancer	A food additive, which enhances the existing taste and/or odour of a food	Flavour modifier, flavour synergist
16 Flour treatment agent	A food additive, which is added to flour to improve its baking quality or colour	Flour bleaching agent, flour improver, dough conditioner, dough strengthening agent
17 Foaming agent	A food additive, which makes it possible to form or maintain a uniform dispersion of a gaseous phase in a liquid or solid food	Whipping agent, aerating agent
18 Gelling agent	A food additive, which gives a food texture through formation of a gel	
19 Glazing agent	A food additive, which when applied to the external surface of a food, imparts a shiny appearance or provides a protective coating	Sealing agent, coating agent, surface finishing agent, polishing agent, film forming agent
20 Humectant	A food additive, which prevents food from drying out by counteracting the effect of a dry atmosphere	Moisture retention agent, wetting agent
21 Packaging gas	A food additive gas, which is introduced into a container before, during or after filling with food	
22 Preservatives	A food additive, which prolongs the shelf-life of a food by protecting against deterioration caused by microorganisms	Antimicrobial preservative, antimyotic agent, bacteriophage control agent, antibrowning agent, fungistatic agent, antimould and antirope agent, antimicrobial synergist
23 Propellant	A food additive gas, which expels a food from a container	
24 Raising agent	A food additive or a combination of food additives, which liberate gas and thereby increase the volume of a dough	
25 Sequestrant	A food additive, which controls the availability of a cation	
26 Stabilizer	A food additive, which makes it possible to maintain a uniform dispersion of two or more immiscible substances in a food	Foam stabilizer, colloidal stabilizer, emulsion stabilizer
27 Sweetener	A food additive (non-sugar), which imparts a sweet taste to a food	Intense sweetener, bulk sweetener
28 Thickener	A food additive, which increases the viscosity of a food	Bodifying agent, binder, texturizing agent